

NIBBLES

Boquerones £3.25

White anchovy fillets

Datiles con Serrano £3.75

Dates stuffed with almond and wrapped in Serrano ham

Manchego y membrillo £3.50

Manchego cheese served with quince jelly

Aperitivos (v) £1.95

Mix of salted almonds, habas & kikos

Aceitunas mixtas (v) £2.30

Marinated black & green olives

Pan (v) £2.50

Mediterranean bread & dipping oil

Pan Catalan (v) £2.95

Freshly toasted bread with tomato & garlic

Wheel of Tapas £7.50

A platter of white anchovy fillets, Manchego cheese & Serrano ham all served on bread & arranged around a small bowl of olives

Vegetarian Wheel of Tapas (v) £7.50

Broad bean and rosemary pâté, tapenade

& sun dried tomato & feta all served on

bread & arranged around a small bowl of olives



JAMON IBERICO BELLOTA
£7.95 /25g SERVING
The distinctive nutty flavour of this Spanish delicacy results from the combination of exercise & a diet consisting almost exclusively of acorns, that the free range Pata Negra pigs enjoy

MAIN COURSE PAELLAS For two to share

Our main course paellas are made from first principles & take approximately 35 minutes to prepare giving you plenty of time to enjoy a few tapas.

Traditional chicken & seafood paella £21.95

Chicken & chorizo paella £21.95

Vegetarian paella with Mediterranean vegetables (v) £19.95

INTRODUCTION TO TAPAS £27.50 For Two People

Chorizo y patatas Caramelised chorizo & potato

Albondigas Meatballs in a chilli & lemongrass sauce

Caldosa de Verduras (v) Mediterranean vegetable risotto

Champinones (v) Mushrooms with caramelised shallots & tarragon cream

Calamares fritos Calamares rings deep fried in our own Estrella beer batter & served with aioli

Patatas bravas (v) Crispy potatoes with a spicy tomato sauce

Pan (v) Mediterranean bread & dipping oil

INTRODUCTION TO VEGETARIAN TAPAS £27.50 for two people

Frijoles fritos (v) Black Bean fritters with cashew nut purée

Champinones (v) Mushrooms with caramelised shallots & tarragon cream

Judias verdes (v) Green beans pan fried in garlic with sun dried tomatoes & pinenuts

Caldosa de verduras (v) Mediterranean vegetable risotto

Suppli (v) Mozzarella & risotto croquettes

Estofado Vegetariano (v) A rich stew of butter beans & butternut squash

Pan (v) Mediterranean bread & dipping oil

SHARING PLATTERS

Meat sharing platter £10.95

A selection of cured meats, datiles con Serrano, chorizo pâté, olives & bread

Seafood sharing platter £11.95

A selection of prawns, white anchovy fillets, hake croquettes, smoked haddock pâté, olives & bread

Vegetarian sharing platter (v) £9.95

A selection of artichoke hearts, grilled piquillo peppers, tapenade, salad, cream cheese stuffed sweet peppers, olives & bread

TAPAS CALIENTES....HOT TAPAS

M

Lamb patties £4.75

Lamb patties with minted yoghurt & herb oil

Morcilla £5.50

Burgos comes to Yorkshire – our own blend of Yorkshire sausage meat & Spanish black pudding encasing a soft boiled quails egg & deep fried until golden brown

Chorizo y patatas £4.25

Caramelised chorizo & potato

Pancetta de cerdo £5.50

Belly pork slow cooked with cumin & salt

Albondigas £4.25

Meatballs in a chilli & lemongrass sauce

Croquetas de jamon £4.95

Traditional ham croquets served with a little pea & ham broth

Pastel marroqui £5.95

Our own interpretation of a Moroccan shepherd's pie – a sweet potato topped pie of Moroccan spiced, slow cooked shoulder of lamb

Carrilla da bresa £5.95

Pedro Ximenez braised beef cheek served with an onion purée

Paloma puré de castaña £5.50

Pan fried pigeon breast served on chestnut purée

Beef empanadas £4.75

Braised locally reared beef wrapped in filo pastry

Conejo con Pachamama £5.25

Saddle of rabbit served on a bed of creamed root vegetable



@ ambientetapas

F

Seafood saganaki £4.95

A Greek influenced dish of mixed seafood in a rich tomato sauce topped with Feta cheese

Merluza rebozada £5.95

Lightly battered hake served with a tomato chutney & pea purée

Pescadilla al horno £5.25

Grilled whiting stuffed with ham & served on poor man's potatoes with aioli

Buñuelos de bacalao £4.50

Salt cod fritters served with tzatziki

Gambas con crema de manchego £6.95

Grilled prawns with a spiced Manchego Mojo sauce

Salmonete a la plancha £4.95

Grilled mullet served with a bacon & cider broth

Pescado Feo £4.95

This most ugly of fish, Gurnard, is actually a real hero from sustainable stocks with a stunning flavour & good firm white meat that we pan sear & serve with sweet & sour confit onions

Calamares fritos £4.45

Calamares rings deep fried in our own Estrella beer batter & served with aioli

Filete de Dorada £5.95

Fillet of sea bream on a blood orange & fennel salad

Ambiente
TAPAS BAR
DINING

ambiente-tapas.co.uk
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V

Judias verdes (v) £3.95

Green beans pan fried in garlic with sun dried tomatoes & pinenuts

Champiñones (v) £4.25

Mushrooms with caramelised shallots & tarragon cream

Tagine de verduras (v) £4.25

A delicately spiced tagine of sweet potato and prune.

Patatas bravas (v) £3.95

Crispy potatoes with a spicy tomato sauce

Patatas fritas (v) £2.45

Handmade chunky chips

Estofado vegetariano (v) £4.25

A rich stew of butter beans & butternut squash

Caldosa de verduras (v) £3.95

Mediterranean vegetable risotto

Frijoles fritos (v) £4.25

Black bean fritters served with a cashew nut purée

Suppli (v) £4.50

Mozzarella & risotto croquettes

Banana curry (v) £3.95

A creamy & delicately spiced curry of bananas & butternut squash

Queso de cabra y hinojo (v) £4.75

Soft, mild goats cheese lightly battered & drizzled with honey, served with braised fennel & beetroot crisps

Ensalada Ambiente (v) £4.95

A generously proportioned salad of mixed leaves, fresh herbs, cucumber, peppers, tomato & shallots finished with Feta cheese & Ambiente salad dressing

Alboronia (v) £3.95

A warm spicy salad of quince, pumpkin & aubergine